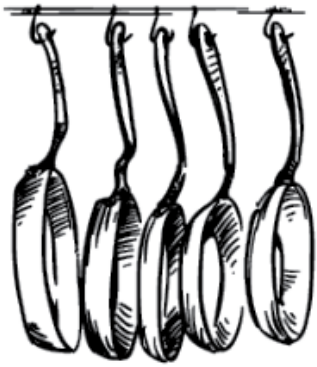
# Screen Door Kitchen



Fall & Winter 26/27

**Lunch and Dinner**
Tuesday – Thursday 11–8:30
Friday & Saturday 11–9

**Sunday Brunch 10–2**

423-428-9493
www.screendoorkitchen.com
eat@screendoorkitchen.com

Please note that a 20% Gratuity will be applied to tables of six or more. A 3% fee will be added to all card transactions.

# Snacks

## Soul Rolls 9
BBQ, Collards, and Hoppin' Jon with
BBQ Duck Sauce

## Fried Green Tomatoes 7
With Jalapeno White Cheddar
Pimento & Herb Aioli *New Recipe!*

## Chicken Livers 7
Buttermilk Soaked & Fried

## Crab Puppies 9
Blue Crab, Roasted Corn, Green Onion,
and Jalapeno. Tartar Sauce

## Pimento Cheese and Pickles 9
Jalapeno White Cheddar Pimento,
Grilled Baguette *New Recipe!*

## Fried Pickles 8
House Made Pickle Planks, Breaded and Fried.
Served with Ranch

## Arancini 10
Mozzarella Filled Risotto Balls Deep Fried,
Served with Pomodoro Sauce

- Gluten Free
- GF Upon Request
- Vegetarian
- Vegan
- Spicy
- Low Carb
- Contains Nuts

While we have Gluten Free, Vegan, and Vegetarian options on our menu, please note that we are not a gluten free nor vegan kitchen. These items may be prepared in the presence of gluten, dairy, or meat products. Please let your server know of all allergies or dietary needs.

# Salads

## House 6 / 11

Mixed Greens, Tomato, Cucumber, Red Onion, Cheddar and Croutons

## Kale Caesar 8 / 16

Baby Kale, Creamy Caesar Dressing, Shaved Pecorino, Bacon and Croutons. Add Anchovy +1.5

## Apple Chicken 16

Grilled Chicken, Mixed Greens, Honey Champagne Vinaigrette, Honey Crisp Apples, Candied Pecans and Blue Cheese Crumbles

## Chef 17

Black Forest Ham, Smoked Turkey, Bacon, Farm Fresh Boiled Egg, Mixed Greens, Tomato, Cucumber, Red Onion, Cheddar and Croutons

## House Made Dressings

Small Dressing .45 Large Dressing .75 4 oz Dressing 1.25

Ranch, Blue Cheese, 999 Island, Caesar, Honey Mustard, Honey Champagne Vin

## Salad Add On

Grilled Chicken +5 Fried Chicken +6.5 Chicken Salad +5

Shrimp +9 Salmon +10 One Crab Cake +7

Boiled Farm Fresh Egg +2.25 Black Beans +3

House Made Soup of the Day | Cup 4 Bowl 7

# Burgers

## 6 oz House Ground Beef, Potato Bun, One Side

**Classic** * — 14

Lettuce, Tomato, Onion, Pickle, Mayo, Mustard and Ketchup

**Mushroom and Gruyere** * — 16

Grilled Mushrooms and Onions, Gruyere, Stone Ground Mustard Aioli

**Screen Door** * *New Recipe!* — 18

Our Classic Burger topped with 'Smoked Out Back' Pork, Jalapeno and White Cheddar Pimento Cheese, and Fried Onions

**Candied Bacon and Apple Butter*** — 18

with Goat Cheese, and Honey Dijon

**Calabrian Prosciutto Melt** * — 17

with Mozzarella, Crispy Prosciutto, Banana Peppers, Calabrian Chili Aioli and wilted Kale

## Burger Add on:

Bacon +3 Farm Fresh Egg +2.25

American +1 Cheddar +2.25

Goat or Blue Cheese +1.5

White Cheddar Jalapeno Pimento Cheese +1.75

*Your food will be cooked to order. Consuming raw or undercooked: meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

# Sandwiches

## One Side

**Ham and Apple Butter** 15
With Goat Cheese, and Apple Butter on Sourdough

**Reuben or Rachel** 18
Smoked Corned Beef or Turkey with Sauerkraut,
999 Dressing and Gruyere on Black Rye

**Fried Chicken and Waffles** 16
Herbed Belgian Waffle, Honey Tabasco Butter

**BBQ Sandwich** 15
House Smoked BBQ Pork with Carolina Mustard BBQ Sauce,
Slaw and Spicy Dill Pickle on a Potato Bun.

**Korean Fried Chicken** 17
Fried Chicken with Kimchee Slaw, Refrigerator Pickles,
and "KFC" Sauce, on a Potato Bun

**Fried Green Tomato BLT** 15
FGT, Thick Sliced Bacon, Mixed Greens,
Herb Aioli, on Sourdough

**Turkey Melt** 15
Caramelized Onion, Garlic Wilted Greens, Sharp
Cheddar, Hot Smoked Turkey, and
Stone Ground Mustard Aioli on Texas Toast

**Cranberry Pecan Chicken Salad** 14
with lettuce and Herb Aioli on Wheatberry

# Specialties

**Shrimp & Grits** 22
Domestic Shrimp. Marsh Hen Mill Grit Cakes, Mushroom Pan Gravy

**Meatloaf** 20
Sour Cream Mashed Potatoes, Onion Gravy, Crispy Fried Onions

**Basil Crusted Salmon or Crab Cakes** * 22
With Orzo, Sundried Tomatoes, and Wilted Kale

**Chicken Saltimbocca** * 20
Pan fried Chicken cutlets, Proscuitto, Mozzarella, Sage,
with a Mushroom Caper Marsala Sauce.

**Tuscan Bean and Wild Rice Bowl** 15
Grilled Zucchini, Cannelini Beans, Brown and Wild Rice Blend,
Cherry Tomato, Wilted Kale, and Balsamic Glaze
Pair with a Salad Add On for extra protein.

# Pastas

**Italian Sausage and Orecchiette** 18
With Broccoli and Lemon Cream Sauce

**Shrimp Diavalo** 21
Shrimp, Spicy Calabrian Pepper and Tomato Sauce, Linguine

**Chicken Parmesan** 21
Basil and Parmesan Crusted Chicken, Pan Fried, Baked
with Pomodoro and Mozzarella. Linguine

# Plates

## BBQ Pulled Pork 16
House Smoked, Pickles, Carolina Mustard BBQ Sauce, and two sides.

## Fried Chicken Livers 14
Buttermilk Soaked, Fried, and two sides.

## Fried Shrimp 19
Domestic Shrimp, Hush puppies, Cocktail Sauce, and two sides.

## Fried Catfish 18
Cornmeal dusted Carolina Catfish, Hush puppies,
Tartar Sauce, and two sides.

## Grilled Pork Chop* 19
2 Center Cut Pork Chops, Apple Cider Demiglaze,
Mashed Potatoes, and one additional side

## Blackened Salmon* 20
With House Made Jalapeno Jam. Two sides.

## NY Strip "Steak and Frites" * 32
14 oz House Cut CAB Hereford Strip. Parmesan Herb Fries,
Red Wine Demiglaze, and one additional side.
Please note: We do not serve well done steaks

## Sides 3

- French Fries
- Cajun Fries +.25
- Mashed Potatoes
- Mac & Cheese +1
- Collard Greens
- Green Beans
- Cole Slaw
- Potato Salad *New Recipe!*
- Beans & Rice
- Broccoli +1
- General Tso's Brussels Sprouts +1.5

# Desserts

**Peanut Butter Pie** 7
Chocolate Swirled, Graham Crust

**Chocolate Cake** 7
Whipped Chocolate Buttercream

**Spiced Carrot Cake** 7
Spiced with Cinnamon and Cardamom.
Cream Cheese Frosting

**Chocolate Pecan Pie** 6.5
Chocolate Swirled, Graham Crust

**Banana Pudding Pot** 8
You know it. You love it.

**Daily Cheesecake** 7.5
Seasonal Rotating

# Drinks

**French Press Coffee** 7
Mayfly Coffee. Makes 2 cups.

**Hot 'Tea with Tae'** 4

**Milk** 4

**Juice** Orange or Apple 4

**Iced Tea**** 2.25

**Fountain Drinks**** 2.75
Coke, Diet Coke, Coke Zero, Sprite,
Orange Fanta, Lemonade,
Dr Pepper, Diet Dr Pepper
**Free Refills

# Beer

## House Standards

**Michelob Ultra** 4

**Yuengling** 4.5

**Highland Gaelic Ale** 7

**Truly Hard Seltzer** 6
Wildberry

**Chatt. Brewing Co.** 6
Chestnut St. Brown

## Our Favorite Breweries
(seasonal rotating)

**Gypsy Circus** 9

**Five Wits** 7

**Hutton & Smith** 7

**Yee-Haw Brewing** 6

**Fat Bottom Brewing** 7

**Blackberry Farm Brewing** 7

**Terrapin Beer Co.** 6.5